

Deep Dish Apple Cranberry Pie

Makes: 10 servings

Cranberries and apples are the perfect combination for this delicious homemade dessert.

Ingredients

- 4 apple (large, peeled, cored, and sliced)
- 2 1/2 cups cranberries (fresh or frozen)
- 3/4 cup sugar
- 1/4 cup flour (all purpose)
- 1 teaspoon apple pie spice
- 1 pie crust (prepared)

Directions

1. Stir all ingredients together in a medium sized mixing bowl and place in a 10-inch deep dish pie pan.
2. Place one pie crust on top of the fruits. Cut 3 or 4 slits to allow the steam to escape.
3. Bake at 375 degrees for about an hour. Serve warm with a slice of pie crust over top of the fruit. Refrigerate any leftovers.

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Nutrition Information

Nutrients	Amount
Calories	240
Total Fat	8 g
Saturated Fat	2 g
Cholesterol	0 mg
Sodium	115 mg
Total Carbohydrate	42 g
Dietary Fiber	3 g
Total Sugars	24 g
Added Sugars included	N/A
Protein	1 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A

N/A - data is not available